Temperature Monitoring Systems, Humidity Data Logger, Digital Hygrometers

Humidity and temperature monitoring systems - an overview

Humidity and <u>temperature monitoring systems</u> are becoming more and more necessary in many industries. Temperature and humidity data logger are now used in food storage facilities, laboratories and even in our favorite bakery – <u>digital hygrometers</u> and thermometers can be found in every place where temperature or humidity is a factor.

How do they work?

Temperature monitoring systems can include chart recorders, data loggers, or remote sensors feeding information to the alarm system. Sensors measure the humidity and temperature in their vicinity then send the data to the base station. There the data is compared to a standard and stored for future use. If the temperature or humidity is higher or lower than the level set by the user, the system triggers the alarm. They can be set to trigger the alarm only if the temperature or humidity is outside the tolerances over some period of time. For example, if the temperature is above 80° for more than ½ hour it will trigger the alarm or if it is below 60° for more than 10 minutes it will trigger the alarm.

Why they are so useful?

<u>Temperature monitoring systems</u> keep watch on the temperature 24/7. They will detect even the smallest temperature and humidity changes, allowing quick reactions for any possible problems. If a freezer breaks down, you will know about it almost immediately - even if it's Sunday, 2am. Because of that, <u>temperature monitoring systems</u> greatly increase the safety of any stored goods.

Installation of humidity/monitors will increase the systems' usefulness even further. Thanks to a <a href="https://www.numer.com/humidity/